



DARLINGTON HOUSE

Restaurant Week Summer Menu 2011

lunch and dinner menu

Starters, please choose one

- caprese, fresh mozzarella, tomatoes, basil and extra virgin olive oil
- insalata di mela baby lettuces, green apples, walnuts, gorgonzola dolce in an apple vinaigrette
- insalata mista local greens and fresh carrots in a balsamic vinaigrette
- panzanella with fresh cucumbers, tomatoes, red onions and home made bread croutons
- romaine lettuce with DH caesar dressing and homemade bread croutons
- soup of the day

Main Course, please choose one

- spaghetti chitarra with sauteed jumbo lump crab meat, black olives, cherry tomatoes, evoo
- butternut squash tortelloni with a light butter and sage sauce, parmigiano reggiano
- pappardelle with sauteed mixed mushrooms, baby spinach and tomato filets
- gnocchi di patate in a fresh tomato and basil sauce
- "penne arrabbiata" with a lightly spiced tomato sauce
- grilled alaskan salmon in a white wine sauce with sauteed broccoli, garlic, fingerling potatoes
- seared tilapia in a lemon and capers sauce, sauteed haricot vert & mashed potatoes
- grilled branzino with mixed grilled seasonal vegetables * add \$5
- grilled and pounded chicken breast paillard marinated in fine herbs with sauteed yellow squash and zucchini, rosemary roasted potatoes
- scaloppini of the day
- grilled beef tenderloin medallions served with mixed seasonal grilled vegetables and balsamic glaze*
add \$5
- grilled lamb chops scottadito with sweet and sour vegetables caponata and grilled polenta* add \$5

Sweet Endings... please choose one

- warm donut holes with dipping sauces
- classic tiramisu with lady fingers dipped in espresso and mascarpone cheese
- profiteroles with vanilla gelato, topped with warm chocolate sauce and pistachio crumbs

Three courses for Lunch \$20.11 or \$25.11(*), for Dinner \$35.11 or \$40.11(*)

RESERVATIONS 202.332.722

